

## Patent claims

1. Structure-reversible milk product which consists essentially, preferably exclusively, of cream, skimmed milk or water, and also gelling agent, characterized in  
5 that the gelling agent contains exclusively vegetable raw materials, preferably vegetable hydrocolloids.
2. Milk product according to claim 1, characterized in that it remains structure-reversible, even upon setting of a pH value below 5 ( $\text{pH} < 5$ ), for example by the  
10 addition of acid components.
3. Milk product according to one of claims 1 to 2, characterized in that it is or remains temperature-stable.
- 15 4. Milk product according to one of claims 1 to 3, characterized in that the gelling agent is a mixture of carrageen, cellulose, and also pectin or konjac flour.
5. Milk product according to claim 4, characterized in that the gelling agent also contains alginate.  
20
6. Milk product according to claims 4 and 5, characterized in that the gelling agent is produced exclusively from carrageen, cellulose, konjac flour and alginate.
7. Milk product according to claims 4 to 6, characterized in that the carrageen is  
25 a mixture of iota-carrageenan and kappa-carrageenan.
8. Milk product according to claims 1 to 7, characterized in that the carrageen content of the gelling agent is between 19% and 25%, preferably 22%, the cellulose content between 21% and 31%, preferably 26%, the konjac flour content between  
30 21% and 31%, preferably 26%, and the alginate content between 21% and 31%, preferably 26%.

9. Milk product according to one of the previous claims, characterized in that the gelling agent also contains sodium caseinate, the sodium caseinate content of the gelling agent being between 8% and 12%, preferably 10%.

5 10. Milk product according to one of claims 1 to 9, characterized in that it contains at least 70%, preferably 90% cream.

11. Milk product according to one of claims 1 to 10, characterized in that the gelling agent content is between 0.9% and 3%, preferably approx. 1.1%.

10

12. Milk product according to one of claims 1 to 11, characterized in that the fat content is between 5% and 15%.

13. Process for the production of a milk product according to one of claims 1 to  
15 12, characterized in that the powdery gelling agent is stirred into skimmed milk or water in a mixing tank, the skimmed milk or the water having a temperature between 3° and 10°C, preferably between 5° and 7°, this mixture is then left to swell and then mixed with the remaining ingredients.

20 14. Process according to claim 13, characterized in that the fat content of the skimmed milk is below 0.3%, preferably below 0.1%.

15. Process according to one of claims 13 to 14, characterized in that the fat content of the cream used is approx. 36%.

25

16. Process according to one of claims 13 to 15, characterized in that the pH value of the mixture of all ingredients is between 6.5 – 7.5, preferably between 6.7.

17. Process according to one of claims 13 to 16, characterized in that the mixture,  
30 containing at least cream and gelling agent enriched with skimmed milk, is briefly heated to a temperature above 130°C before being poured into the pack, and is homogenized.

18. Process according to claim 17, characterized in that the homogenization is carried out at a temperature below 100°C and a pressure between 185 bar and 215 bar, preferably in one stage.

5 19. Process according to one of claims 13 to 18, characterized in that the pouring temperature of the mixture, containing at least cream and gelling agent enriched with skimmed milk, is between 30°C and 40°C.

10 20. Process according to one of claims 13 to 19, characterized in that the milk product is rapidly cooled to a temperature below 25°C, preferably below 15°C, after pouring.

15 21. Process for the production of a milk product according to one of claims 1 to 12, characterized in that all ingredients are introduced into a colloid mill, preferably a toothed colloid mill, and mixed there, and this mixture is then left to swell.

22. Process according to claim 21, characterized in that the fat content of the skimmed milk is below 0.3%, preferably below 0.1%.

20 23. Process according to one of claims 21 to 22, characterized in that the fat content of the cream used is approx. 36%.

24. Process according to one of claims 21 to 23, characterized in that the pH value of the mixture of all ingredients is between 6.5 – 7.5, preferably 6.7.

25

25. Process according to one of claims 21 to 24, characterized in that the mixture, containing at least cream and gelling agent enriched with skimmed milk, is heated to a temperature between 85°C and 110°C, preferably 100°C, before being poured into the pack and homogenized.

30

26. Process according to one of claims 21 to 25, characterized in that the homogenization takes place at a temperature of approx. 100°C and a pressure between 4 bar and 7 bar, preferably between 5 and 6 bar.

27. Process according to one of claims 21 to 26, characterized in that the pouring temperature of the mixture, containing at least cream and gelling agent enriched with skimmed milk, is approximately 100°C.
- 5 28. Process according to one of claims 21 to 27, characterized in that the milk product is rapidly cooled to a temperature below 25°C, preferably 15°C, after being poured.